

SMALL PLATES

House Dip <i>VE/GFO</i>	18
Hummus with chopped green olives, pomegranate molasses, nut dukkah & house focaccia	
Wild Mushroom & Taleggio Arancini (4) <i>V</i>	22
With cashew basil pesto, mixed leaves & Gran Padano	
Pastrami Rarebit	24
Slices of warm "MR farmhouse" pastrami served over dark ale rarebit with pickled onion & roquette on grilled Yallingup Woodfired Bread	
Chicken Liver Parfait <i>GFO</i>	21
With cornichons, chutney & grilled Woodfired Bread	
Fremantle marinated Octopus <i>GF</i>	24

SALAD

Prawn Salad <i>GF/DF</i>	24
Half cos head, prawns, pickled radish & cucumber, bisque aioli, crisp shallots & nori flakes	
Summer Salad <i>V/GFO</i>	28
With gem lettuce, goats feta, basil, cherry tomato, peach, pickled red onion & grilled house focaccia	

The Goanna kitchen prepares fresh food that uses nuts, egg, soy, wheat, seeds and other allergens.

We cannot 100% guarantee the absence of these from our dishes.

Please mention when ordering any serious allergies.

SIDE PLATES

Pickled Beetroot <i>GF/V/VE*</i>	24
With orange, goats feta, roasted pepitas & mint oil	

Carrots <i>GF/V/VE*</i>	22
Roasted harissa carrots, labneh, toasted macadamias & hot honey	

Chips with Aioli <i>V/GF/DF</i>	10
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LARGER PLATES

Gnocchi <i>V</i>	34
Pan-fried potato & ricotta gnocchi, field mushrooms, taleggio, roquette & Gran Padano	

Indo Fried Rice <i>DF</i>	34
Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	

Pork Collar <i>DF</i>	36
Slow cooked pork collar with egg noodles, coconut curry sauce, steamed bok choy, pineapple & chilli salsa	

Chermoula Chicken <i>GF</i>	35
Chermoula Chicken boneless Maryland with preserved lemon & herb quinoa, green beans, toasted pepitas tzatziki & herb salad	

Lamb Shoulder <i>GF/DF</i>	36
Slow cooked lamb shoulder, roasted kipfler potatoes, courgette, caponata & red wine jus	

Beef Rump Cap <i>GF</i>	38
Grilled rump cap, roast onion, crisp potato pave, green beans, black garlic butter, jus	

V - Vegetarian . VE - Vegan . GF - Gluten Free . DF - Dairy Free

V or VE* - Vegetarian or Vegan Option Available*

GFO - Gluten Free Option Available



KIDS MENU

Eat

Chicken & Chips
Chicken nuggets, chips, veg sticks & tomato sauce

15

Cheeseburger slider with chips

15

Goanna Pasta V
Pasta in rich tomato sauce with parmesan cheese

12

Goanna Bolognaise
Pasta in bolognese sauce with parmesan cheese

15

Drink

Juice

Orange or Apple

5.5

Milkshake

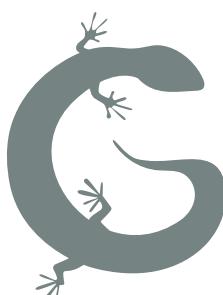
Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo

6

Babychino

Warm frothed milk with chocolate sprinkles & marshmallow

3



WINE BY THE GLASS

Sparkling

Valdo Millesimato, Italy
Sparkling Prosecco, extra dry

Reg/Large

12

White

2023 Mongrel Creek SBS, Margaret River
Crisp, light tropical fruit

8 / 13

2024 Monte Tondo Soave
Melon, pineapple and faint peach

10 / 16

2025 Rocky Road Chardonnay, MR
Melon, pineapple and faint peach

12 / 19

2023 Amelia Park Pinot Gris, Frankland River
Orange blossom, jasmine with soft palate of lime & honey

15 / 24

Rose

2025 Dream Bird 'Bees Knees', MR
Elegant red fruit, rose petal, subtle spice, citrus

13.5 / 21.5

2024 Cullen Wines 'Dancing in the Moonlight' Rose, MR
White peach, rose petal, zest, watermelon

14 / 22

Red

2022 Mongrel Creek Shiraz, MR
Medium bodied, dark fruits, fine tannin

10 / 16

2024 Amelia Park Trellis, Cab Merlot, MR
Smooth, dark fruit, rich chocolate

10.5 / 16.5

2024 Yangarra Estate 'Field Blend'
Grenache, bright red fruit flavours, juicy smooth finish

13 / 20.5

2022 P.A.R Malbec, Gundagai NSW
Blue fruit, dried herbs, silky tannin

13.50 / 21

2022 McHenry Hohnen Grenache Syrah Mataro, MR
Mulberry, violets, and sweet chai spice

16.50 / 26

Please see the drinks menu for our full selection of drinks, including wines by the bottle, beer & soft drinks

